

# Beach House

*Our acclaimed catering services are available for your meetings and events.  
All meals are prepared on-site from scratch, using the finest, freshest and local ingredients.  
Beautifully presented and expertly served by our friendly & professional staff.*

*We're here to help, so please, don't hesitate to contact us if you have questions or require assistance.  
We look forward to being of service!*

Kind regards,  
Peter Alan, Catering Director/Executive Chef  
Beach House Hotel at Half Moon Bay  
650-712-3328  
[Chefpeter@beach-house.com](mailto:Chefpeter@beach-house.com)



Recipient of a 2019-2020 San Mateo County  
"As Fresh As It Gets Award"

### ***Items of Importance:***

All prices are listed per person unless otherwise noted, and are subject to change without notice.

***Substitutions may occur due to product availability and seasonal changes.***

***Catering Staff Gratuity is not included. You may include one with your Contract or Banquet Check.***

**PLEASE NOTE: A 'Service Fee' will be added to your contract. *This is not a Gratuity.***

***It is 20% applied to your Food & Beverage total. Description of its application is below.***

*"The service charge helps cover the costs of doing business: office staff, utilities, office supplies, day to day operations, etc. So, while a catering contract may show a breakdown of the event elements and their costs, the service charge helps cover the cost of the hours needed to prep and plan the event."*

**For groups of less than 20 guests, a staffing fee of \$150.00 per day is applied.**

**All banquet charges are subject to sales tax of 9.375%. <https://www.cdtfa.ca.gov/formspubs/pub22.pdf>**

**Contract pricing may include additional fees for set-up, staffing & equipment when required.**

**A late-order fee may be applied if your signed catering contract has not been received by the due date.**

**Charges for Headcount may only decrease up to 3 business days before commencement of your event.**

**We will accommodate increases in headcount at any point during your event to the best of our ability.**

**NOTICE:** We source the highest quality ingredients for all our preparations. Organic is always our preference. We strive to maintain this standard year-round. The seasonal nature of our sourcing may occasionally require substitutions.  
***We appreciate your understanding of this philosophy!***

**NOTICE:** Some of our menu items contain raw or undercooked ingredients such as eggs, meat and fish. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).

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## SUMMER BREAKFAST MENUS

Breakfasts include local gourmet coffee and tea service

Fresh Orange Juice & filtered fruit flavored water

~Choose One Menu for Your Entire Group~

**Pain de Mie French Toast** *with cardamom-cinnamon-vanilla; brown sugar caramelized bananas*.....\$32

**Berry Berry-Vanilla Pancakes** *with butter, maple syrup and seasonal fruit compote*.....\$32

**Choose one from above, Served Along With ~**

Scrambled Eggs *with Sour Cream & Chives.*

Crisp Bacon **OR** Chicken Apple Sausage **(With Both Add \$3.00)**

Seasonal Fruit Salad *with lime zest* **OR** Yogurt Parfait *with House made Granola and Seasonal Fruit*

**Shakshuka** ~ *poached eggs in a North African tomato sauce, with cumin, onion & bell pepper*..... \$32

Turkey Sausage Patties **OR** Beyond Breakfast Sausage ~ **Choose One (With Both Add \$3.00)**

Falafel Flatbread *with onions, chickpeas, parsley, cilantro, cumin & cardamom (Gluten Free)*

Moroccan Fruit Salad *Seasonal Fruits in Yogurt drizzled with Orange Glaze*

**Huevos Rancheros** ~ *poached eggs, crispy tortilla, refried beans, queso fresco, salsa roja & avocado* .....\$32

Home-Fried Potatoes *with onions, sweet bell peppers and smoked paprika*

Crisp Bacon **OR** Chicken Apple Sausage ~ **Choose One (With Both Add \$3.00)**

Pina Colada Fruit Salad *with Ginger, Pineapple, Coconut & Lime*

Hot Sauces

**Scrambled Eggs with French Feta, Basil & Heirloom Tomatoes** ..... \$34

Home-fried Potatoes *with sweet bell peppers and onions*

Crisp Bacon **OR** Chicken Apple Sausage ~ **Choose One (With Both Add \$3.00)**

House Recipe Buttermilk Biscuits

Seasonal Fruit Salad *with Agave & Lime*

**Eggs Benedict California** .....\$34

*with hollandaise sauce, spinach & heirloom tomato on potato hash brown pancakes*

Crisp Bacon **OR** Chicken Apple Sausage ~ **Choose One (With Both Add \$3.00)**

Pastries *from Rosalind Bakery of Pacifica*

Seasonal Fruit Salad *with Basil & Mint*

**Summer Bounty Frittata**.....\$34

*Fresh Baked with Chef's Choice of Seasonal vegetables & herbs*

Home Fries *with red onions, sweet bell peppers & smoked paprika*

Pastries *from Rosalind Bakery of Pacifica*

Straus Greek Yogurt Parfait *with House made Granola and Seasonal Fruit*

**Shrimp & Grits** ~ *Poached Shrimp in Creole Tomato Gravy*.....\$38

Creamy Cheesy Grits ~ *Heirloom Corn Grits with green onion, green beans & cheese*

Rainbow Chard *sauteed with red onion, lemon zest & butter*

Buttermilk Biscuits *with chives & sweet cream butter*

~~PLEASE ADVISE US EARLY OF ANY DIETARY RESTRICTIONS OR ALLERGIES~~

**BUFFET MENUS ARE SET FOR THE ENTIRE GROUP**

# Beach House

## ‘The Short List’ ~ Breakfast Buffet

***Please choose 4 items.....\$30***

- Rosalind Bakery Organic Pastries *served with sweet butter and house-made jam*
- David’s NY Style Bagels *with cream cheese, butter and jam (With Lox ~ Add \$10)*
- Scrambled or Eight Minute Eggs *(Sub Chef’s Seasonal Frittata ~ Add \$5)*
- Banana-Chia Oats *with almond milk and Seasonal Fruit V-GF-DF*
- Breakfast Quinoa *with apricots, almonds, cinnamon, maple & Ricotta GF (Can be V&DF)*
- Quesadillas *with cheese, mushrooms, olives, green onion & hot sauces on the side*
- Straus Organic Greek Yogurt Parfait *with house-made granola and seasonal fruit layers*
- Seasonal Fruit Salad *with lime zest & lime juice*

### ***BUILD YOUR OWN BREAKFAST MENU***

***OR Add-Ons to your ‘Short List Buffet Menu’ from Above***

- Eggs ~ Eight Minutes In the Shell.....\$3
- Eggs ~ Scrambled ..... \$5
- Eggs ~ Poached.....\$5
- Seasonal Fruit Salad *with lime zest & lime juice ~ Chef’s Choice of Fresh Fruit.....\$7*
- David’s Bagels, N.Y. Style *with cream cheese, butter & house-made jam.....\$8*
- Bacon ~ Applewood Smoked.....\$6
- Aidell’s Chicken-Apple Sausage.....\$6
- Bacon & Chicken-Apple Sausage..... \$9
- Home-fried Potatoes *with bell peppers, onions and paprika..... \$8*
- Straus Organic Greek Yogurt Parfait *with house-made granola & seasonal fruit layers.....\$9*
- Rosalind Bakery Organic Pastries *served with sweet butter and house-made jam.....\$9*
- Pina Colada Fruit Salad *with pineapple, seasonal fruit, coconut, ginger & lime.....\$10*
- Banana-Chia Oats *with almond milk and Seasonal Fruit V-GF-DF.....\$10*
- Sweet Breakfast Quinoa *with apricots, almonds, cinnamon, maple & Ricotta.....\$10*
- Breakfast Sandwich *with bacon and egg on House cheddar-chive biscuit with arugula ..... \$10*
- Berry Berry-Vanilla Pancakes *served with real maple syrup.....\$12*
- Pain de Mie French Toast *with cardamom-cinnamon-vanilla; brown sugar caramelized bananas \$12*
- Quesadillas *with cheese, mushrooms, olives, green onion & hot sauce on the side.....\$12*
- Frittata *with broccoli, Pt Reyes Toma Cheese and dill.....\$14*
- Frittata *with caramelized onions, bacon, and gruyere.....\$14*
- Burrito ~ eggs, black beans, quesillo cheese with Pico de Gallo & avocado in a flour tortilla.....\$18
- Crepe Pie ~ layers of **gluten free crepes** with spinach, ham, caramelized onions and cheese.....\$18
- Shakshuka ~ eggs simmered in a broth with tomatoes, onions, peppers, coriander, cumin & herbs ....\$18
- Lox & Bagels *with cream cheese, cucumber, red onions, capers and tomato jam..... \$20*

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## COFFEE & TEA ~ BEVERAGES ~ SNACKS ~ SWEETS

*All Prices are Per Person*

### Beverages – Morning ~ Afternoon

- Coffee and Tea Service and Premium Soft Drinks (*per person/ half day*) .....\$14.00
- Coffee and Tea Service and Regular Soft Drinks (*per person/ half day*) .....\$11.00
- Coffee and Tea Service (*per person/ half day*) .....\$5.50
- Refresh Coffee and Tea Service ~ *Morning or Afternoon* ..... \$3.75
- Regular Soft Drinks ~ Coke, 7Up, Ginger Ale +Diet (*per person/ half day*) ... \$5.50
- Premium Drinks~ Izze's, C2O, Mexican Coke, Tejava. Sparkling & Still (*pp/ half day*) \$8.50
- Still and Sparkling Waters (*per person/ half day*) .....\$3.75
- Matcha Lemonade ~ Green Tea Lemonade Pitchers.....\$3.00
- North Coast Organic Sonoma Apple Juice Pitchers.....\$3.00

### Afternoon Snacks ~ *prices are per person*

- Mini Mezze Plate *with hummus, feta with scallion oil, olives, and pita chips* ... \$14.00
- Maxi Mezze Plate *with hummus, muhammara, tzatziki, olives and pita chips* .....\$18.00
- Cheese Platter *with dried & fresh fruit, olives and toasted nuts.* ..... \$16.00
- House-made Tortilla Chips *with salsa fresca and guacamole* .....\$14.00
- House Root Vegetable Chips ~ *sweet potato, beet, taro, and red potato with sea salt.* .... \$10.00
- Fruit and Yogurt Smoothies (**Vegan Available**) .....\$8.00
- Sliced Fresh Fruit Platter .....\$6.50
- Kind Bars or Cliff Bars ..... \$3.75
- Deluxe Toasted Mixed Nuts.....\$3.50
- Spicy Rosemary Cashews.....\$3.50
- Whirley-Pop Popcorn *with butter and sea salt* .....\$3.25

### Cookies, Cakes et al

- Freshly Baked Cookies ..... \$5.25
- Rich Chocolate Brownies ..... \$6.25
- Banana Nut Bread (*minimum 8 servings per order*) ..... \$6.50
- Cinnamon Streusel Coffee Cake (*minimum 8 servings per order*) ..... \$6.50
- Key Lime Squares with Graham Cracker Crust (*minimum 8 servings per order*) \$6.50
- Vanilla Gelato Sundae *with Chocolate Sauce, Fruit, Whipped Cream & Sliced Almonds*.... \$7.50
- Vanilla Gelato *topped with Red Wine Granita* ..... \$7.50
- Orange Peel Flan *with chocolate dipped orange bits (minimum 8 servings)*..... \$7.50
- Mango Crème Brulée *with cashew-coconut crumble (minimum 8 servings)*..... \$7.50
- Lemon Ricotta Bundt Cake *with Meyer Lemon Marmalade*.....\$7.50
- Saffron-Lemon Ricotta Cake *with Bergamot Orange Marmalade*.....\$8.50

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## THEMED SUMMER LUNCHESES

*Lunches include assorted regular soft drinks & sparkling waters (Ask about Premium options)*  
**YOUR SELECTION IS SET FOR THE ENTIRE GROUP**

### **Canton.....\$49**

Char Siu BBQ **Specify Chicken OR Pork Shoulder** with hoisin, ginger & five spice

Steam Rice with sesame salt & green onions

Gai Lan ~ **Chinese Broccoli** ~ with coconut, ginger, chili & miso

Baby Bok Choy Salad with carrot, radish, rice vinegar & sesame oil

Steamed Bao Buns

Dessert ~ Mango Pudding with coconut milk, tapioca pearls, grapefruit supremes & mint

### **Bangkok.....\$49**

Massaman Curry – **Specify Chicken OR Shrimp** with Carrot, Potato & Peanuts in a Red Curry Sauce

Steamed Rice with Lime & Coriander

Papaya Salad with Green Papaya, Carrots, Tomato, Birds Eye Chili, Lime & Thai Basil

Pickled Cucumbers & Roma Tomatoes with Bean Sprouts, Lime, Sesame Seeds and Cilantro

Vegetable Sauté with Green Beans, Tomatoes, Green Onion, Bok Choy, Cilantro, & Thai Basil Sprigs

Dessert ~ Thai Banana Fritters - Coated with Sesame Seeds & Shredded Coconut

### **Santa Fe.....\$48**

Roasted Mary's Quarter Chicken with poblano chili pesto & chevre

Creamy Polenta with peas, roasted red bell peppers, Manchego cheese & scallions

Green Beans, shallot and preserved lemon

Arugula & Avocado with nectarines, kalamata olives, almonds and orange-lime vinaigrette

Savory Corn Meal Muffins served with sweet butter

Dessert~ Grilled Stone Fruit with whipped mascarpone cream

### **Tripoli.....\$49**

Grilled Lemon Herb Mary's Chicken Breast with basil, thyme, oregano & Kalamata olives

Tabbouleh Pilaf with parsley, roast peppers, almonds, green onions & bulgur wheat

Triple Dips ~ Hummus ~ Muhammara ~ Tzatziki ~ served with Pita Bread

Baby Spinach & Radicchio Salad with grilled red onions, golden raisins, avocado & tahini vinaigrette

Dessert ~ Caramelized Pistachio, Walnut and Almond Tart with hints of rose, orange and spices

### **Half Moon Bay.....\$52**

Roasted Mary's Chicken Breast with mushrooms, olives, and pine nuts

Summer Squash Ravioli with corn, basil, heirloom tomatoes

Green Beans with a tomato confit

Orange Radicchio Salad with baby lettuces, orange supremes, grilled radicchio, pecans and maple-Dijon vinaigrette

House-made Herb Focaccia Rolls served with sweet butter

Dessert ~ Saffron-Lemon Ricotta Cake with Bergamot Orange Marmalade

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## THEMED SUMMER LUNCHES

*Lunches include assorted regular soft drinks and sparkling waters (Ask about Premium options)*  
**YOUR SELECTION IS SET FOR THE ENTIRE GROUP**

**Rio Grande** (Add \$5 per person for Beef, Fish or Shrimp) ..... \$49

Chipotle Mary's Chicken Fajitas *with roasted peppers, zucchini & grilled red onions*  
Black Beans *with cumin & epazote*  
Arroz Blanco *with parsley and butter*  
Guacamole, Pico de Gallo, Sour Cream and House-made Tortilla Chips  
Cabbage Slaw *with cabbage, green onion, carrots, cilantro and lime vinaigrette*  
Flour & Corn Tortillas  
Dessert ~ Orange Peel Flan *with chocolate dipped orange bits*

**Baja**..... \$54

Baja Fish Tacos *with grilled Half Moon Bay 'Catch' (vegan version available)*  
Black Bean Salad *with tomatoes, peppers, red onion, corn and cumin vinaigrette (vegan)*  
Saffron Basmati Rice *with green onions, peas, cilantro & lime zest (vegan)*  
Jicama Salad *with seasonal fruit, baby head lettuces, citrus-cumin vinaigrette, and spiced pepitas (vegan)*  
House-made Tortilla Chips *with guacamole and salsa roja (vegan)*  
Dessert ~ Key Lime Squares *with pistachio graham cracker crust*

**Princeton Harbor**.....\$54

'Catch of the Day' *from local HMB Boats with Salsa Verde (Fresh Chopped Herbs & EVOO)*  
Saffron Risotto *with shallot & summer vegetables*  
Grilled Summer Vegetables *featuring local HMB Farms seasonal offerings*  
Baby Head Lettuces *with stone fruit, local chèvre, toasted walnuts, and balsamic vinaigrette*  
House-made Herb Focaccia Rolls *served with sweet butter*  
Dessert ~ Citrus-Olive Oil Cake *with citrus compote & orange glaze*

**Naples** (*Beef Only, Turkey Only & Vegetarian Versions Also Available*) .....\$49

Torta di Rigatoni ('Pasta Pie') *baked with a beef & pork ragout, fresh herbs, mozzarella & parmesan*  
Grilled Spring Vegetables *featuring local HMB Farms seasonal offering*  
Minestrone Soup *with white beans and seasonal vegetables*  
Caesar Salad *with a classic lemony Caesar dressing, croutons & fresh grated Parmesan*  
Farinata ~ Chickpea Flatbread  
Dessert ~ Lemon Ricotta Cake *with Meyer Lemon Marmalade*

**Buenos Aires** .....\$52

Grilled Grass-fed Skirt Steak *with chimichurri sauce*  
Grilled Summer Squash *with tomato*  
Rosemary Roasted Fingerling Potatoes *with grilled red onions*  
Grilled Peach and Chèvre Salad *with crispy romaine, radicchio, almonds & red wine vinaigrette*  
House-made Herb Rolls *served with sweet butter*  
Dessert ~ Chocolate-Hazelnut Tart *with whipped cream*

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# Beach House

## Summer Luncheon Buffet \$40

**\*\* Indicates menu items suitable To-Go ~ To-Go Insulated Bag Lunches \$45**

**For the Lunch Buffet ~ Choose ~ Two Half Sandwiches**

**Plus, Salad & Soup from the Next Page**

**YOUR SELECTIONS ARE SET FOR THE ENTIRE GROUP**

### SANDWICH SELECTIONS

#### Sandwiches- *Vegetarian & Vegan*

- **Avocado** with preserved lemon, edamame spread, cucumber, scallion & pea shoots on Organic Sour Wheat Bread
- **Bánh Mi Tofu** pickled carrot & radish, lettuce, cilantro & Cilantro-Sriracha aioli on French Roll \*\*
- **Caprese Summer** with local mozzarella, heirloom tomatoes, basil & spinach on Organic House Focaccia\*\*
- **Curried Tofu Salad** with scallion, apple, celery, Dijon, lemon & yogurt-mayo Organic White Bread
- **Vegan 'Egg Salad'** with scallion, celery, capers, vegan aioli, grain mustard & arugula on Brioche \*\*
- **Falafel in Pita Bread** with tzatziki, tomatoes, cucumber & tahini sauce (**House Falafel Recipe!**)
- **Falafel Slider** w/ balsamic onions, feta, arugula & cilantro crème fraiche on Organic House Focaccia Roll\*\*
- **Grilled Tomato & Cheese** with Pt Reyes Toma, heirloom tomatoes, spinach, basil & aioli on Sourdough
- **Grilled Artichoke & Cheese** with Pt Reyes Toma, basil, roasted garlic, and lemon-aioli on Sourdough
- **Grilled Vegetables** with summer squash, tomato, red onion, pea sprouts and hummus on House Focaccia\*\*
- **Mushroom Monte Cristo** with mixed mushrooms, herb cheese spread ~ griddled on Organic White Bread
- **Seitan "Chicken" Bao** Wheat Gluten with pickled carrots & onions, hoisin-sriracha mayo on Bao Buns

*~ Vegan Versions of Some Items Below are Available ~*

#### Sandwiches- *Fish & Meat*

- **Ahi Tuna Salad-Sashimi Grade** with roasted peppers, tarragon-lemon aioli on Seeded Wheat (+\$5/pp)
- **Shrimp Roll New England Style** with celery, green onion, dill & lemon aioli on Brioche Roll (+\$5)
- **Large Bay Shrimp in Lettuce Wraps** with peas, radishes, tarragon and aioli \*\* ~ **Gluten Free**
- **Bánh Mi Chicken** pickled carrot & radish, lettuce, & Cilantro-Sriracha aioli on French Roll \*\*
- **Chicken Salad** with tarragon, mustard, celery, hard cooked eggs & aioli on Organic White Bread
- **Grilled Chicken** with olive tapenade, balsamic onions & feta cheese on Organic Focaccia\*\*
- **House Roast Turkey** w/ cranberry-orange relish, lettuce, yam chips & aioli on Organic White Bread\*\*
- **Turkey-Bacon-Avocado** with lettuce & red onion jam on an Herb Focaccia Roll \*\*
- **Grilled Ham & Pt Reyes Cheese** with Dijon-aioli on Organic Sesame Rye
- **Beach House BLT** with **B.H. Bacon**, heirloom tomatoes, lettuce & avocado spread on Sourdough
- **Cheese Steak** grilled flank steak, caramelized onions, peppers & Pt Reyes Toma Cheese on a Hoagie Roll
- **Roast Beef** with sour cream-horseradish-mayo, lettuce, caramel shallots, potato chips, on Brioche Roll\*\*
- **Greek Lamb Stuffed Pitas** with cucumber, heirloom tomatoes, feta & tzatziki in Organic Pita Bread

**Ask about a Beverage Upgrade to Premium Selections**

*Lunch Buffet Includes Assorted 'Regular Soft Drinks', Sparkling Waters and Dessert*

*~ Almost Everything can be made VEGAN for your Group ~*

*~ Gluten Free Options are Available for Most Sandwiches ~*

**~~PLEASE ADVISE US EARLY OF ANY DIETARY RESTRICTIONS OR ALLERGIES~~**

**BUFFET MENUS ARE SET FOR ENTIRE GROUP**



## Summer Luncheon Buffet Selections cont'd

### SALAD & SOUP SELECTIONS

*For Lunch Buffet Choose ~ **One Salad + One Soup OR Two Salads**  
**YOUR SELECTIONS ARE SET FOR THE ENTIRE GROUP***

#### Salads ~ Summer Selection

- Arugula, Stone Fruit & Fennel *with sliced almonds, Kalamata olives and citrus-cumin vinaigrette*
- Baby Head Lettuce *with avocado, radishes, chives & lemon-agave-mustard-champagne vinaigrette\*\**
- Berry Kale Salad *with candied pecans, goat cheese, mint & white balsamic vinaigrette*
- Caesar Salad *with shaved Parmesan, house-made croutons & lemony Caesar Dressing*
- Grilled Romaine *with roasted chickpeas, avocado, golden raisins and lemon-tabini dressing\*\**
- Kale-Radicchio Salad *with grilled stone fruit, quinoa, spiced pumpkin seeds & maple-champagne vinaigrette*
- Mango & Avocado Salad *with head lettuces, jicama, queso fresco, pumpkin seeds, and lime-rice vinaigrette*
- Strawberry-Spinach *with baby head lettuces, pistachios, avocado, red onion, feta & balsamic vinaigrette*
- Lentil & Wild Rice Salad *with onion, carrot zucchini, basil & thyme, red wine vinaigrette\*\**
- Macaroni Salad *Hawaiian Style with carrots, peas & green onion\*\**
- Pasta Salad *with seasonal vegetables, olives and light house made aioli dressing\*\**
- Quinoa Salad with Golden Beets, almonds, mint, golden raisins and orange vinaigrette \*\*
- Red Potato Salad *with artichokes, red onion, celery, Italian parsley & red wine vinaigrette\*\**

#### Soups ~ Available Year-Round

- Butternut Squash *with onion, apple, nutmeg, coconut milk & toasted pumpkin seeds*
- Carrot Soup with Chermoula Salsa *onion, carrot, cumin & bay with a Fresh Chopped Herb Sauce*
- Cauliflower Curry ~ *onion, ginger, bay, curry & coconut milk*
- Clam Chowder *New England Style with bacon (can be Pescatarian)*
- Cuban Black Bean *with toasted coconut, pickled red onions & cilantro V-GF-DF*
- Moroccan Lentil & Chickpea *with onion, celery, saffron, turmeric, paprika, tomato & ginger*
- Cream of Mushroom-Leek *with thyme, onion, Sherry & cream*
- Cream of Potato-Leek *with bay, thyme, onion, celery & cream*
- Red Lentil Dal *with onion, tomato, garam masala & coconut milk*
- Red Pepper Bisque *with roasted red bells, onion, tomato, parsley, thyme & cream w/ Feta-Crostini*
- Thai Sweet Potato Soup *with shallot, carrot, lemongrass, coconut milk ginger & lime*
- Tomato & Fennel Bisque *with fresh fennel bulb, onion, parsley, basil & balsamic vinegar*
- Tuscan White Bean & Kale ~ *onion, carrot, tomato, oregano, bay, kale & chard*

- Desserts ~ **Choose One, please**

- Rich Chocolate Brownies ~ Freshly Baked Cookies ~ Seasonal Fruit Cup  
*Vegan Desserts, when requested, are offered as Chef's Choice*

*Lunch Buffet Includes Assorted 'Regular Soft Drinks', Sparkling Waters and Dessert*

*Ask about a Beverage Upgrade to Premium Selections*

*~ Almost Everything can be made VEGAN for your Group ~*

*~ Gluten Free Options are Available for Most Sandwiches ~*

*~~PLEASE ADVISE US EARLY OF ANY DIETARY RESTRICTIONS OR ALLERGIES~~*





**MEETING PACKAGE . . . . . \$115.00**

- \* *Price is per person, and includes food, drinks, service fee and tax. Gratuity not included.*
- \* *Price does not include staffing fee for groups of less than 20.*

**Breakfast ~ Choice of Four Selections** *Includes coffee, tea, OJ, soft drinks & sparkling water*

- **Fresh Baked Local Organic Pastries** *served with butter and house-made jam*
- **NY Style Bagels** *with cream cheese, butter and jam (GF available ~ DF available)*
- **Scrambled or Eight Minute Eggs** **GF**
- **Sweet Breakfast Quinoa** *with apricots, almonds, cinnamon, maple & Ricotta* **GF (Can be V-DF)**
- **Banana-Chia Oats** *with almond milk and Seasonal Fruit* **V-GF-DF**
- **Breakfast Quinoa** *with apricots, almonds, cinnamon, maple & Ricotta* **GF (Can be V-DF)**
- **Greek Yogurt Parfait** *with house-made granola and seasonal fruit layers* **GF (Can be V-DF)**
- **Seasonal Fruit Salad** *with lime zest & lime juice* **V-GF-DF**

**MORNING BREAK – replenish coffee & tea service, regular soft drinks & sparkling water**

**LUNCHEON ~ Includes regular soft drinks & sparkling water**

**Sandwiches – choice of Two Half Sandwiches ~ Please Choose 1 VEGETARIAN + 1 MEAT**

- **Caprese Summer** *with local mozzarella, heirloom tomatoes, basil & spinach on Organic Focaccia\*\**
- **Falafel Slider** *w/ balsamic onions, feta, arugula & cilantro crème fraiche on House Focaccia Roll\*\**
- **Curry Tofu Salad** *with scallion, apple, celery, Dijon, lemon & yogurt-mayo on Organic White Bread*
- **Grilled Cheese & Artichoke** *with Pt Reyes Toma, basil, roasted garlic, and lemon-aioli on Sourdough*
- **Grilled Vegetables** *summer squash, tomato, red onion, pea sprouts & hummus on Organic Focaccia\*\**
- **Chicken Salad** *with tarragon, mustard, celery, hard cooked eggs & aioli on Organic White Bread*
- **Grilled Chicken** *with olive tapenade, balsamic onions & feta cheese on Organic House Focaccia*
- **Grilled Ham & Cheese** *with Pt Reyes Toma, Grain mustard & aioli on Organic Sesame Rye*
- **House Roast Turkey** *with cranberry-orange relish, lettuce, yam chips & aioli on Organic White Bread*
- **House Roast Turkey** *with avocado, bacon, lettuce & red onion relish on Organic House Focaccia*

**Salads and Soups – Choice of Two Items ~ 1 SOUP + 1 SALAD OR 2 SALADS**

- **Butternut Squash Soup** *onion, apple, nutmeg, coconut milk & toasted pumpkin seeds* **V-GF-DF**
- **Cuban Black Bean Soup** *with toasted coconut, pickled red onions & cilantro* **V-GF-DF**
- **Tomato & Fennel Bisque** **GF (Can be Vegan & DF)**
- **Red Lentil Dal** *with onion, cumin, ginger & coconut milk* **V-GF-DF**
- **Caesar Salad** *with shaved Parmesan, house-made croutons & lemony Caesar Dressing*
- **Spinach Salad** *with stone fruit, almonds, chèvre, and balsamic vinaigrette* **GF (Can be Vegan-DF)**
- **Summer Salad** *with baby lettuce, radish, peas, feta & herb vinaigrette* **GF (Can be Vegan & DF)**
- **Pasta Salad** *with fresh seasonal vegetables, olives, and a light aioli dressing* **DF (Can be Vegan)**
- **Red Potato Salad** *with artichokes, red onion, celery, Italian parsley & red wine vinaigrette* **V-GF-DF**

**Dessert – Choice of One Item**

- **Freshly Baked Cookies OR Double Chocolate Brownies OR Seasonal Fruit Platter**

**AFTERNOON BEVERAGE SERVICE AND SNACK**

- **Whirley-Pop Popcorn** *with butter and sea salt*

*Includes coffee & tea service, regular soft drinks & sparkling water*

**V=VEGAN ~ GF=GLUTEN FREE ~ DF=DAIRY FREE**

***No substitutions, please. Packages may not be broken up over multiple days***



**AFTERNOON OR END OF DAY  
APPETIZER PLATTERS**

**Platters ~ *minimum order quantity for 8 people***

- Mezzé Platter *with hummus, romesco, herb pesto, marinated cheese, olives & pita chips*.....\$18 per person
- Cheese Platter *with artisan cheeses, fresh and dried fruit, olives, nuts & baguette*.....\$18 per person
- Charcuterie Plate *served with selection of Salumi's, baguette, fruit, olives, and cornichons*.....\$23 per person
- Cheese & Charcuterie *with dried & fresh fruit, olives, baguette and crackers*.....\$28 per person

**AFTERNOON OR END OF DAY  
APPETIZER BITES**

**Bites ~ *minimum order quantity for 8 people***

- Deviled Eggs *topped with bacon jam + celery sticks with ranch dressing 4pcs/pp*.....\$10 per person
- Smoked Tomato Jam Bruschetta *with local mozzarella & herb salad 4pc/pp*.....\$12 per person
- Filet Mignon Crostini *with Fine Herb Salad & Fresh Horseradish Crème 4pc/pp*.....\$15 per person
- Tuna Poke with mango salsa & seagrass on sesame wonton chip 4pc/pp.....\$15 per person
- Poached Jumbo Gulf Shrimp *with House Cocktail Sauce 3pc/pp*.....\$15 per person
- Deviled Eggs *topped with smoked salmon, caviar, pickled shallots & dill 3pc/pp*.....\$15 per person

**While we do not have an F&B dollar minimum, we *do require the service minimum of breakfast, lunch and beverage services*, based on the start and end time of the meeting, to be ordered through our catering department.**

*Please note, that the hotel's Continental Breakfast served in the lobby is not included in your corporate discounted room rates and that outside food and beverages are not permitted in Beach House conference rooms or event spaces.*

**If you are considering dining with us for dinner, we are able to offer a Soft Bar, Wine & Beer Bar or a Full Bar. Please inquire for pricing.**

**A Full Bar is offered with a minimum alcohol purchase of \$150.**

**Beer & Wine Bar is offered with no minimum.**

**We also offer a Fire Pit to gather round with S'mores, Hot Chocolate Coffee & Tea Service Included in the pricing. Alcohol is additional.**

**~~PLEASE ADVISE US EARLY OF ANY DIETARY RESTRICTIONS OR ALLERGIES~~**